

**AMENDMENTS TO THE CLAIMS**

**LISTING OF CLAIMS**

1. (Previously Presented) An automatic breadmaking apparatus for automatically performing breadmaking operations from kneading to baking, the automatic breadmaking apparatus comprising:

- a housing;
- a container receivable in the housing into which breadmaking ingredients are fed;
- a stirrer for stirring the breadmaking ingredients fed in the container;
- a stirring control section for controlling an operation of the stirrer;
- a temperature control section for controlling temperature in the container; and
- a central control section for controlling the stirring control section and the temperature control section in accordance with a breadmaking sequence using rice flour,

wherein the central control section is configured to control the stirring control section and the temperature control section to mix breadmaking ingredients containing rice flour by stirring the breadmaking ingredients for a shorter time than at kneading the breadmaking ingredients performed after mixing the breadmaking ingredients to promote the rice flour to hydrate without raising the viscosity of the breadmaking ingredients, and

wherein the stirrer includes a blade mounted on a bottom of the container and a rotating member for rotating the blade, and the central control section is further configured to cause the stirring control section to execute such a control that the number

of revolutions of the blade per given time is smaller at mixing the breadmaking ingredients to ensure that powdery components are prevented from flying.

2. (Previously Presented) An automatic breadmaking apparatus for automatically performing breadmaking operations from kneading to baking, the automatic breadmaking apparatus comprising:

- a housing;
- a container receivable in the housing into which breadmaking ingredients are fed;
- a stirrer for stirring the breadmaking ingredients fed in the container;
- a stirring control section for controlling an operation of the stirrer;
- a temperature control section for controlling temperature in the container; and
- a central control section for controlling the stirring control section and the temperature control section, thereby forming dough by kneading the breadmaking ingredients, fermenting the formed dough and baking the fermented dough, sequentially in the container,

wherein the central control section is configured to control the stirring control section and the temperature control section to mix breadmaking ingredients containing rice flour by stirring the breadmaking ingredients for a shorter time than at kneading the breadmaking ingredients performed after mixing the breadmaking ingredients to promote the rice flour to hydrate without raising the viscosity of the breadmaking ingredients, and

wherein the stirrer includes a blade mounted on a bottom of the container and a rotating member for rotating the blade, and the central control section is further

configured to cause the stirring control section to execute such a control that the number of revolutions of the blade per given time is smaller at mixing the breadmaking ingredients to ensure that powdery components are prevented from flying.

3. (Previously Presented) The automatic breadmaking apparatus according to claim 2, wherein the central control section is configured to control the stirring control section and the temperature control section, thereby causing a primary rise of the breadmaking ingredients in the container before forming the dough by kneading.

4. (Previously Presented) The automatic breadmaking apparatus according to claim 3, wherein the central control section is configured to control the stirring control section, thereby causing the breadmaking ingredients to be mixed before the primary rise.

5.-11. (Cancelled)